KAMBROOK

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the one illustrated in this book. Issue 1/05

KAMBROOK

Chocolate Factory

KCM1 **Issue 1/05**

KAMBROOK SAFETY

Welcome to Kambrook and your new Chocolate Factory. At Kambrook we believe that the safe performance is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our appliances. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

IMPORTANT SAFEGUARDS FOR YOUR KAMBROOK CHOCOLATE FACTORY

Carefully read all instructions before operating the appliance and save for future reference.

Remove any packaging material and promotional stickers before using the appliance for the first time.

Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.

Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

Handle the Chocolate Factory and accessories with care.

Do not use accessories other than those provided with the Chocolate Factory.

However, other plastic mould shapes can be used if desired.

Do not attempt to operate the Chocolate Factory by any method other than those described in this booklet.

Do not operate the appliance with a load heavier than 250 grams.

Always ensure the Chocolate Factory is switched off at the power outlet and the cord is unplugged from the power outlet. Particularly when not in use, if left unattended and when cleaning or storing.

Do not use the Chocolate Factory on metal surfaces, for example, a sink drain board.

To protect against electric shock do not immerse the power cord, plug or motor base in water or any other liquid.

Do not move the Chocolate Factory whilst in operation.

Do not leave the Chocolate Factory unattended when in use.

Keep the appliance clean. Follow the cleaning instructions provided in this book.

KNOW YOUR KAMBROOK CHOCOLATE FACTORY

1. Heating base
2. Power indicator light
3. Large stainless steel melting pot – melts 250g chocolate
4. Selector Control – 1 "keep warm" setting and 2 "melt" setting
5. 1 small metal spatula with plastic handle
6. 7 Assorted Plastic Moulds – Hearts, Stars, Rabbits, Easter Eggs, Christmas Trees, Bears, Large Heart
7. 10 bamboo skewers (not shown)
8. 10 plastic forks
9. 1 spiral fork
10. 1 flat fork
11. Draining rack

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the cord before use.

Do not let the cord hand over the edge of a table or counter, touch hot surfaces or become knotted.

This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure that they do not play with the appliance.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

BEFORE FIRST USE

Remove all packaging material and promotional labels.

Wash the melting pot and accessories in warm, soapy water, rinse and dry thoroughly.

The heating base can be wiped with a soft, damp cloth.

Assembling/Operating the Kambrook Chocolate Factory

Ensure that the Chocolate Factory is switched off by turning the selector control to the off "O" position, the power switched off at the power outlet and the power plug is unplugged from the power outlet.

Place the heating base on a flat, dry surface. Insert the melting pot into the recess of the heating base.

Pre-heat the appliance for 10 minutes by inserting the power plug into power outlet, switching on at the power outlet and turning the selector control to Setting 2 for 10 minutes. (The Power Indicator Light will illuminate on Settings 1 and 2).

Place the chocolate to be melted into the preheated melting pot and stir regularly during the melting process. Melting time will vary with the amount and type of chocolate being used. As an indication, it will take approximately 10-15 minutes to melt 250 grams of chocolate.

Once the chocolate is melted, turn the selector control to the off "O" position. Use the handle to remove the melting pot from heating base and pour the melted chocolate from either pouring lip, as precisely as possible, into clean and dry plastic moulds.

Using the Small Plastic Moulds:

Ensure the moulds are clean and dry. Spread the melted chocolate in the moulds with the spatula and pour any excess chocolate from the moulds back into the melting pot for re-use.

Allow the chocolate filled moulds to dry and then cool in the refrigerator for several hours or until the chocolate is solid. When firmly set, turn the mould upside down and gently press the chocolate shapes out of the moulds onto a clean dry plate or serving tray.

Store the solid chocolate shapes in a clean, dry, air-tight container and avoid over-handling as this may smudge or soften the shapes.

Using the Large Heart Plastic Mould:

Ensure the mould is clean and dry. Pour approximately 150g melted chocolate into the mould; the entire mould should be thickly coated with chocolate. Use the spatula or a pastry brush to evenly spread and smooth the chocolate around the mould. Allow to dry, then cool for several hours until the chocolate shape is firmly set. Cool in the refrigerator if desired. Once set, turn mould upside down, and gently press the chocolate heart out of the mould onto a clean, dry surface. The heart shaped mould can be used as an edible dish for desserts or as decoration on cakes. See recipe section page 7 for suggested uses.

NOTE! The Chocolate Factory is designed solely for melting chocolate.

NOTE! Chocolate should only be melted in the melting pot. Do not melt chocolate directly in the recess of the heating base.

TIPS FOR THE BEST USE OF YOUR KAMBROOK CHOCOLATE FACTORY

Do

Ensure that the melting pot and accessories have been thoroughly washed in warm soapy water with soft cloth. Rinsed and dried thoroughly before assembly and use.

Ensure the Chocolate Factory is correctly assembled before operating. Follow assembly and operation instructions on page 4.

Ensure the Chocolate Factory is used on a clean, dry and level surface.

Use Setting 1 for keeping chocolate warm.

Use Setting 2 for melting chocolate.

Use the spatula provided to stir the chocolate regularly in the melting pot during melting.

Ensure that melting pot and moulds are dry and clean. Never add water to the chocolate or have wet moulds or a wet melting pot as this will harden the chocolate and it will not melt.

Use the accessories provided to help you create decorative chocolates.

Store the solid chocolate shapes in a clean, dry, air-tight container and avoid over-handling as this may smudge or soften the shapes.

Don't

Do not melt chocolate directly in the recess of the heating base. Only melt chocolate in the melting pot provided.

Do not immerse the heating base, cord or power plug in water or any other liquid.

Do not use harsh abrasives or cleaners on the heating base and accessories.

Do not place the melting pot or accessories in the dishwasher.

NOTE! Once the chocolate is melted, and should you require it to keep warm, turn the switch to setting "1" to reduce the possibility of burning the chocolate.

Disassembling/ Cleaning your Kambrook Chocolate Factory

Ensure that the Chocolate Factory is switched off by turning the selector control to the off "O" position, the power switched off at the power outlet and the power plug is unplugged from the power outlet.

Remove the melting pot from the heating base recess by lifting it in a direct, upward motion.

Cleaning the Melting Pot and Accessories

Wash the melting pot and accessories in warm, soapy water. Rinse and dry thoroughly.

Cleaning the Heating Base

The heating base can be cleaned with a soft, damp cloth (do not use abrasive agents or cloths which can damage the surface). Dry and polish with a soft, lint-free cloth.

NOTE! Do not use harsh abrasives or cleaners on the heating base, melting pot or accessories

NOTE! Do not place the heating base, melting pot or accessories in the dishwasher.

NOTE! Do not immerse the heating base, cord or power plug in water or any other liquid.

Storage

Before storing, thoroughly wash and dry melting pot and accessories.

Ensure that the heating base is clean and dry.

Assemble the Chocolate Factory and store on the kitchen bench or in an easy to access cupboard.

Store out of reach of children.

Store the appliance upright.

Do not store anything on top of the appliance.

RECIPES

Cooking with Chocolate

Compound Chocolate: a mixture of vegetable fat, skim milk solids, full cream milk, full cream solids, sugar, emulsifiers and flavours. Most cooking chocolate is compound chocolate unless otherwise stated.

Coverture chocolate: a mixture of cocoa solids, cocoa butter, butterfat, skim milk solids, full cream milk solids, sugar, emulsifiers and flavours.

In general, coverture chocolate has a high percentage of cocoa butter, and the higher the percentage of cocoa butter the better the chocolate, such as Lindt 30% cocoa solids.

CHOCOLATE CHART

Chocolate Type	Quantity	Setting	Approx. Melting Time
Compound Milk, Dark, White Chocolate Buds	250g	2	7 minutes
Compound Milk, Dark, White Chocolate Bits	250g	2	9 minutes
Compound Milk, Dark, White Chocolate, Grated	250g	2	12 minutes
Coverture Milk, Dark, White, Broken Pieces	100g	2	4 minutes

Melted chocolate uses:

Make your own chocolates - use melted milk, dark or white chocolate and pour into a variety of the plastic moulds. Allow to set solid and arrange onto serving plates or create a special chocolate gift box for a friend.

Use the Spiral and Flat Forks to make patterns on partially set chocolate shapes.

Use the wooden skewers and plastic forks for coating fruits with Chocolate Fondue.

Coat freshly cut fruit and/or assorted small biscuits by dipping them into the melted chocolate, remove and dry on greaseproof paper or a wire rack until solid. Place chocolates in the refrigerator if it is a hot day.

Use melted chocolate to pour or drizzle over a birthday or celebration cake as icing. Serve immediately while chocolate is still warm and soft.

Drizzle melted chocolate over ice cream or dip ice cream cones into melted chocolate to make choc tops.

Uses for the large heart shape mould:

Fill chocolate heart shape with sliced or diced fresh fruit and/or ice-cream.

Fill heart with washed strawberries and whipped cream.

Fill with an assortment of smaller chocolates.

Make two large chocolate heart shapes, fill one heart with Smarties or Jaffas then

brush or paint a little melted chocolate around the top edge of the filled heart and sit the other heart on top sealing them together. Allow the chocolate to harden and set the two heart shapes together before moving and serving. Wrap the heart in cellophane, tie with ribbon and give as a gift, if desired.

Chocolate Fondue

150g chocolate

1 tablespoon cream

1 tablespoon soft butter

1. Insert the melting pot into the heating base of the Chocolate Factory and preheat using Setting 2 for 10 minutes.
2. Add the chocolate, cream and butter, stir frequently until chocolate is melted and mixture is well combined. Turn the selector control to Setting 1 for keep warm.

Serving Suggestions for Fondue:

Dip individual small pieces of fruit, either whole or speared on skewers

Fruit such as strawberries, banana, apple or pear, dates, apricots can be used whole. Slice bananas, apples, pears or, pineapples into bite-size pieces. The fruit must always be ripe, clean and dry (otherwise this will dilute the fondue) with skins and seeds removed if required.

Chocolate Mousse

150g chocolate

3 x 60g eggs

500 ml cream, whipped

1. Insert the melting pot into the heating base of the Chocolate Factory and preheat using Setting 2 for 10 minutes.
2. Add the chocolate, stir frequently until chocolate is melted. Turn the selector control to Setting 1 for keep warm.
3. Beat the eggs in a heat proof bowl over a pan of simmering water until mixture is warm and aerated. Allow to cool, then whip again.
4. Slowly fold the melted chocolate into the whipped eggs then gradually fold in the whipped cream until mixture is smooth. Spoon into chilled glasses. Chill for several hours in the refrigerator until set.

Chocolate Truffles

200g chocolate

80g butter, softened

2 egg yolks

1 tablespoon thickened cream

50g cocoa powder and/or finely chopped nuts

1. Insert the melting pot into the heating base of the Chocolate Factory and preheat using Setting 2 for 10 minutes.
2. Add the chocolate, stir frequently until chocolate is melted.
3. In a mixing bowl, combine butter, egg yolks, cream and melted chocolate, mix well.
4. Allow mixture to cool in the refrigerator. When firm, form balls and roll teaspoonsful of mixture into ball shapes. Coat chocolate balls by rolling in cocoa powder and/or chopped nuts.

Serve chilled on a platter.

Chocolate Sauce

150g chocolate

100ml cream

1. Insert the melting pot into the heating base of the Chocolate Factory and preheat using Setting 2 for 10 minutes.
2. Add the chocolate and cream, stir frequently until chocolate is melted and mixture is smooth and well combined. Serve immediately.

Serving suggestions for chocolate sauce:

Pour chocolate sauce over warmed chocolate brownies.

Pour chocolate sauce over ice cream, Pour chocolate sauce over fresh or canned fruit, serve with ice cream or cream.

Pour chocolate sauce over poached fruit.

Hot Drinking Chocolate

150g chocolate

100ml milk

1. Insert the melting pot into the heating base of the Chocolate Factory and preheat using Setting 2 for 10 minutes.
2. Add the chocolate and milk, stir frequently until chocolate is melted and mixture is smooth and well combined. Serve immediately in a warmed mug

Serve topped with a marshmallow or accompanied with a chocolate or biscuit of your choice.

Optional: For extra flavour, you may like to lightly sprinkle cocoa powder, dried mixed spice, cinnamon or chilli powder onto your drink just before serving.

KAMBROOK 12 MONTH REPLACEMENT WARRANTY

KAMBROOK warrants the purchaser against defects in workmanship and material, for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the KAMBROOK guarantee.

KAMBROOK reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss or injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced.

In the event of KAMBROOK choosing to replace the appliance, the guarantee will expire at the original date, ie. 12 months from the original purchase date.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practices Act 1974 and State Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the customer Service Line (free call) 1800 800 634.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand, Greenmount, Auckland Phone 09 271 3980 Fax 0800 288 513. For spare parts phone 09 271 3980.

If claiming under this guarantee the

YOUR PURCHASE RECORD (Please complete)

Attach a copy of purchase receipt here.

DATE OF PURCHASE_____

MODEL NUMBER _____

SERIAL NUMBER (If applicable)_____

PURCHASED FROM _____

Please don't return purchase record unless you are making a claim